

Halloween Treats

Vampire's Blood Punch

1 pkg. (16oz.) frozen strawberries, thawed

1 $\frac{1}{2}$ cup water

1 container (12 oz) fruit punch or red juice concentrate, thawed

1 bottle Sprite

Gumi worms

In blender puree half of strawberries with $\frac{3}{4}$ cup water. Add punch or juice concentrate and blend. Refrigerate until ready to serve. Add Sprite just before serving. Garnish with Gummi Worms.

Green Slime with Frightful Finger Dippers

$\frac{1}{2}$ cup sour cream

$\frac{1}{2}$ cup mayonnaise

$\frac{1}{4}$ cup grated Parmesan cheese

$\frac{1}{4}$ cup milk

1 pkg dry Ranch seasoning & salad mix

Green food coloring

Cream cheese

Almond slices

Mini carrot nuggets

Combine first 5 ingredients. Add green food color to desired shade. Cover and refrigerate.

Use cream cheese to attach 1 almond slice onto ends of carrots.

Spider Web Bars

Half	Full Recipe
1/4 c	1/2 cup butter or margarine
1/2 c	1 cup brown sugar
1/2	1 egg
1/2 tsp	1 tsp. Vanilla
2/3 c	1 1/4 cups flour
1/4 tsp	1/2 tsp. Baking soda
1/4 tsp	1/2 tsp. Salt
1 cup	2 cups quick-cooking oats
1/2 pkg.	1 pkg. Caramels (14 ounce)
1 1/2 Tbsp	3 Tbsp. Water
1/2 cup	1 cup miniature semisweet chocolate chips
1/2 cup	1 cup plain M&M's
1/2 cup	1 cup walnuts
2 Tbsp	1/4 cup White Chocolate Chips

In a mixing bowl, cream butter and brown sugar. Beat in egg and vanilla. Combine flour, baking soda and salt; add to the creamed mixture. Stir in oats. Press into a greased 9x13 pan for full recipe or 9x9 pan for half recipe. Bake at 350 degrees for 10 to 15 minutes or until golden brown. Cool. In a microwave-safe bowl, melt caramels and water. Spread over crust. Sprinkle with chips, nuts and M&M's. Gently press into the caramel mixture. Melt white chocolate chips; drizzle over the top. Cut into bars. Yield: 6 dozen

Chocolate Glaze

6 oz. milk chocolate, chopped
6 Tbsp. heavy cream

Put milk chocolate in a bowl. Bring cream just to a boil; pour into bowl. Let stand for 5 minutes; whisk until smooth. Cool to room temperature. Spoon on glaze. Can be used to top cakes, cup cakes, or cheese cakes

Bite-Size Boo Bugs with Bug-Catching Dip

1 can refrigerated bread sticks
24 cocktail-size smoked link sausages
3/4 cup shoestring potatoes or chow mein noodles
Ketchup, barbecue sauce and/or mustard for decorating

Dip

1 cup ranch dressing
1 Tbsp. Ketchup

Heat oven to 375 degrees. Unroll dough; separate at perforations into bread sticks. Cut each bread stick in half crosswise.

Wrap each piece of dough around center of each sausage, pinching to seal and leaving each end of sausage showing. Place seam side down and $\frac{1}{2}$ inch apart on ungreased cookie sheet. Insert shoestring potatoes or chow mein noodles to resemble legs and antennae.

Bake 11 to 14 minutes or until golden brown. Decorate "bugs" with dots or stripes of ketchup.

Spread dressing in 9-inch glass pie pan or plate. Spoon ketchup into small re-sealable plastic bag. Seal bag and cut a tiny hole in bottom corner. Squeeze bag to draw a coil of ketchup over ranch dressing. Drag toothpick through coil from center out. Creating a web. Serve dip with "bugs"

Quick and Easy Donuts

1 package refrigerated biscuits
Powdered sugar
Water or milk
Oil for deep frying

Place oil in heavy pan and bring to 350 degrees. Mix powdered sugar with enough water to make a thin glaze. Place glaze in shallow pan. Open biscuits and separate. Poke finger in center, making a hole. Cook in hot oil until lightly browned then turn over and cook other side. Lift donuts from oil and place in frosting turning once to coat both sides. Place on wire rack to drain and cool.

Ghostly Treats

2 rolls chewy fruit snack (from 4.5 oz. box)
14 pretzel sticks (2 to 3 inches long)
2/3 cup white vanilla baking chips, melted
1 teaspoon miniature semisweet chocolate chips

Line large cookie sheet with parchment paper. Unroll fruit snack rolls; cut into 1 inch strips. With kitchen scissors, cut $\frac{3}{4}$ -inch-long- fringe on one long side of each fruit snack strip. Cut each fringed roll into 2-inch pieces.

To make each "broomstick," wrap piece of fringe around one end of pretzel, uncut edge towards long end of pretzel; press to seal. Place "Broomsticks" on cookie sheet with several inches between each broomstick.

Drop rounded $\frac{1}{2}$ teaspoons of melted vanilla baking chips crosswise onto pretzels; shape to resemble "ghosts" seated on "broomsticks."

Press 3 miniature chocolate chips onto each "ghost" for eyes and nose. Let stand at room temperature about 45 minutes or in freezer about 5 minutes or until set. Peel candies from waxed paper.

Bloody Spider Breadsticks

- 1pkg. (10.6 oz) refrigerated garlic-flavored bread sticks
- 1/3 shredded Parmesan cheese
- 1 cup pizza sauce
- 1 slice of mozzarella cheese
- 1 large pitted black olive, halved
- 1 bread bowl

Preheat oven to 375 degrees. Coat baking sheet with cooking spray or use parchment paper.

For "legs," loosely roll foil to form a 3"-diameter cylinder. Repeat to make another cylinder. Place on baking sheet. Spread each breadstick with garlic spread (from bread stick package); sprinkle with Parmesan cheese. Drape bread sticks over foil, bending end onto baking sheet to form "foot". Bake 13-18 minutes or until golden. Cool 2 minutes. Transfer to rack; cool.

Cut off top of bread bowl and remove soft bread from inside. For "eyes," cut circles from $\frac{1}{2}$ "-thick slice of mozzarella cheese. Slice a large black olive in half and use each end for the center of eyes. Secure with toothpicks. Place eyes on edge of bowl.

Melted Frosting Halloween Brownies

- 1 can white creamy frosting
- 24 Large marshmallows
- 1 roll chewy fruit snacks
 - Miniature M & Ms
 - Black decorating gel
 - Gummy Worms
- 1 box brownie mix, water, oil and eggs as needed for mix

Make the brownies according to package directions. Cut baked brownies into 2" squares.

Remove lid and foil cover from container of frosting. Microwave frosting uncovered on High about 20 seconds or until frosting can be stirred smooth. Place warm frosting in a small bowl; add food coloring and mix well. Place marshmallows on brownie squares and spoon 1 tablespoon of colored frosting over marshmallows. Decorate with M & Ms, fruit snacks and gummy worms and black decorating gel.

Pigeon Poop

3 cups Peanut Butter Captain Crunch Cereal
1 $\frac{1}{2}$ cups skinny pretzels, broken in pieces
1 cup unsalted peanuts
1 $\frac{1}{2}$ cups mini marshmallows
1 12 oz. Package white chocolate chips

Mix all ingredients except white chocolate chips together in large bowl. Melt white chocolate chips in microwave or double boiler. Watch carefully so they do not burn. Pour over dry ingredients and drop by small spoonfuls on wax paper and let cool.

Gourmet Carmel Apples

Fresh cold apples
Caramel candy
Milk
Dipping chocolate
Wooden skewers

Wash apples and place in refrigerator until needed. Melt caramel candy adding a small amount of milk to bring to right

consistency.

Place skewers in stem end of apples and dip into caramel.

Place on a tray which has been buttered or parchment paper placed on it. Place in fridge to set or on counter.

Melt chocolate over simmering water stirring frequently.

When melted, dip caramel covered apple in chocolate and then in topping. Place in fridge to set.

Possible toppings:

Score bars crushed

Nuts

M & Ms

Decorative candies

White chocolate - drizzled on top or use in place of milk chocolate. Sprinkled with cinnamon sugar.